



MAISON FONDÉE EN 1851

BOUVET-LADUBAY

Trésor Blanc Médaillon Vintage – Saumur Brut A.O.C.

Grapes :

Chenin, Chardonnay.

Vineyards :

Selected exclusively from Saumur's AOC vineyards

Wine making :

Grape pressing is monitored at the vineyards. Grape-juice is delivered directly to our cellars. First fermentation is conducted in new oak barrels

Maturation :

The wines are racked, chilled to stabilize and filtered before bottling

Second fermentation :

Selected wines are blended and the cuvee is bottled for the second fermentation in our limestone cellars following the traditional method. The bottles are riddled to settle the lees in the bottleneck. The lees are then removed in the characteristic process of freezing and disgorging. The wine is dosed as brut.

Production and ageing time, from 18 months, is adjusted to the vintage to attain perfect maturation.

Packaging :

75cl champagne bottle.

Spanish or Portuguese natural cork.

Classic wire hood protection.

Aluminium foil crown with unwrapping aid.

Case of 6 bottles individually protected.

Luxury gift packaging for 2, 3 or 4 bottles.

Tasting notes :

This remarkable cuvee was first marketed in 1987. After several years developing the blend, it has today attained a standard qualified by the famous London luxury store Harrods as "most sophisticated sparkling wine in the world". Its delicate but evident structure does justice to the delightful and opulent Chenin grape, enhanced by the characteristic aromas of new oak and well-balanced tannins. Chardonnay, blended in modest proportions, acts as a catalyst. When enjoyed at the right temperature, wine lovers will find the experience akin to tasting a "grand cru" wine with the added originality of tiny bubbles. A new, refined take on classic brut style.



L'abus d'alcool est dangereux pour la santé, à consommer avec modération

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